

1 / 5

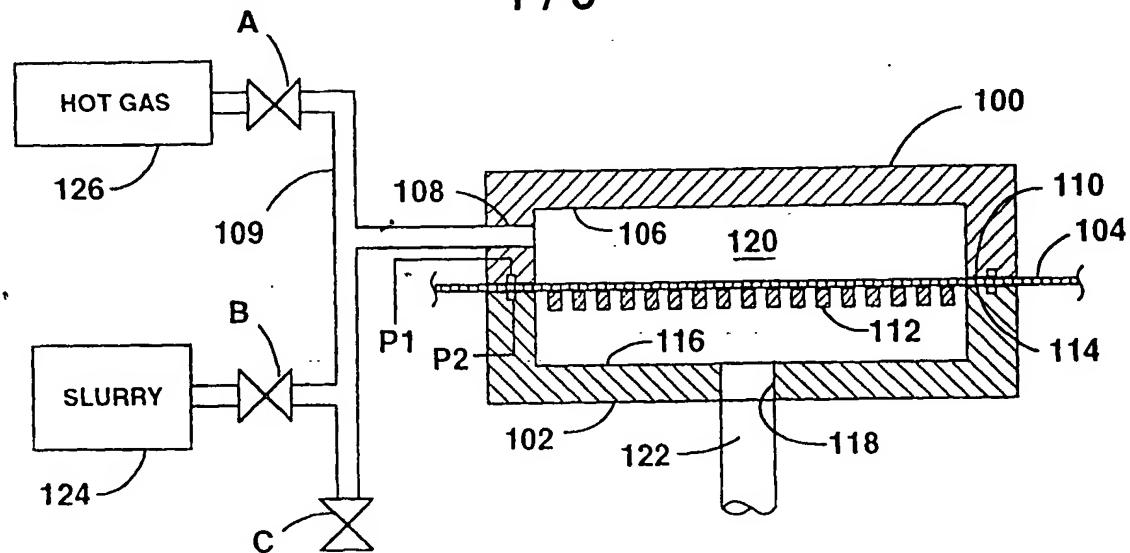


FIG. 1

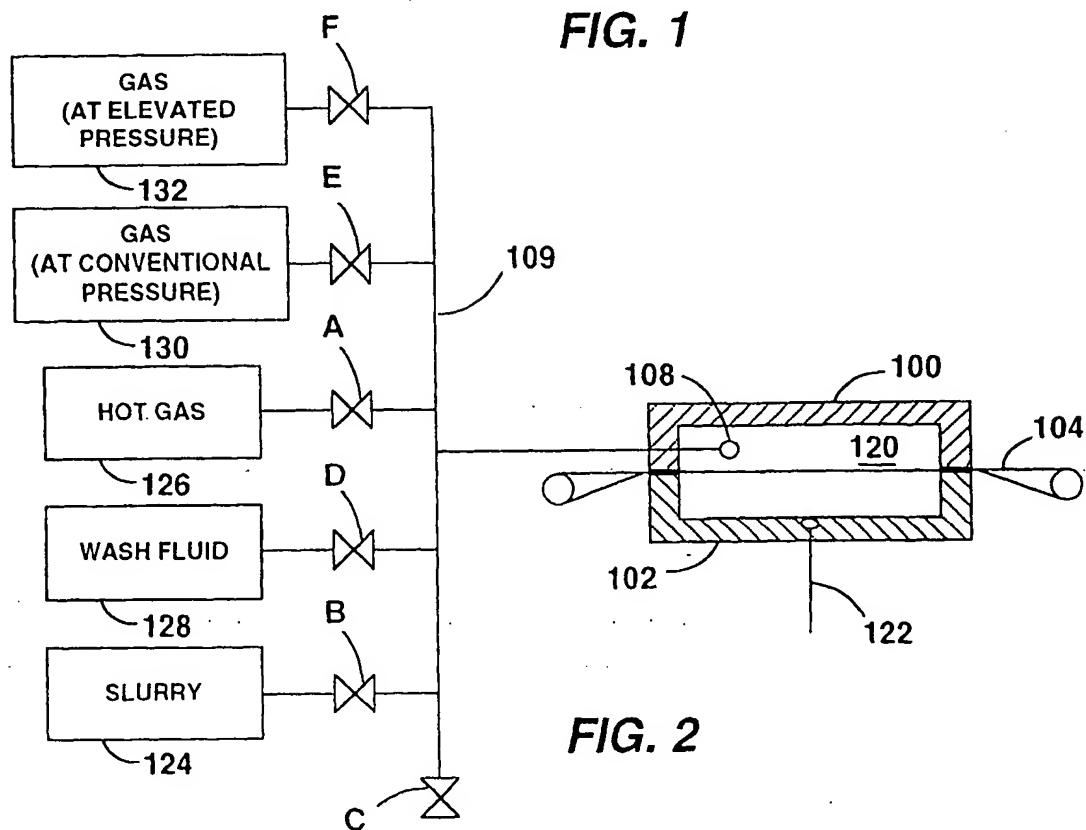


FIG. 2

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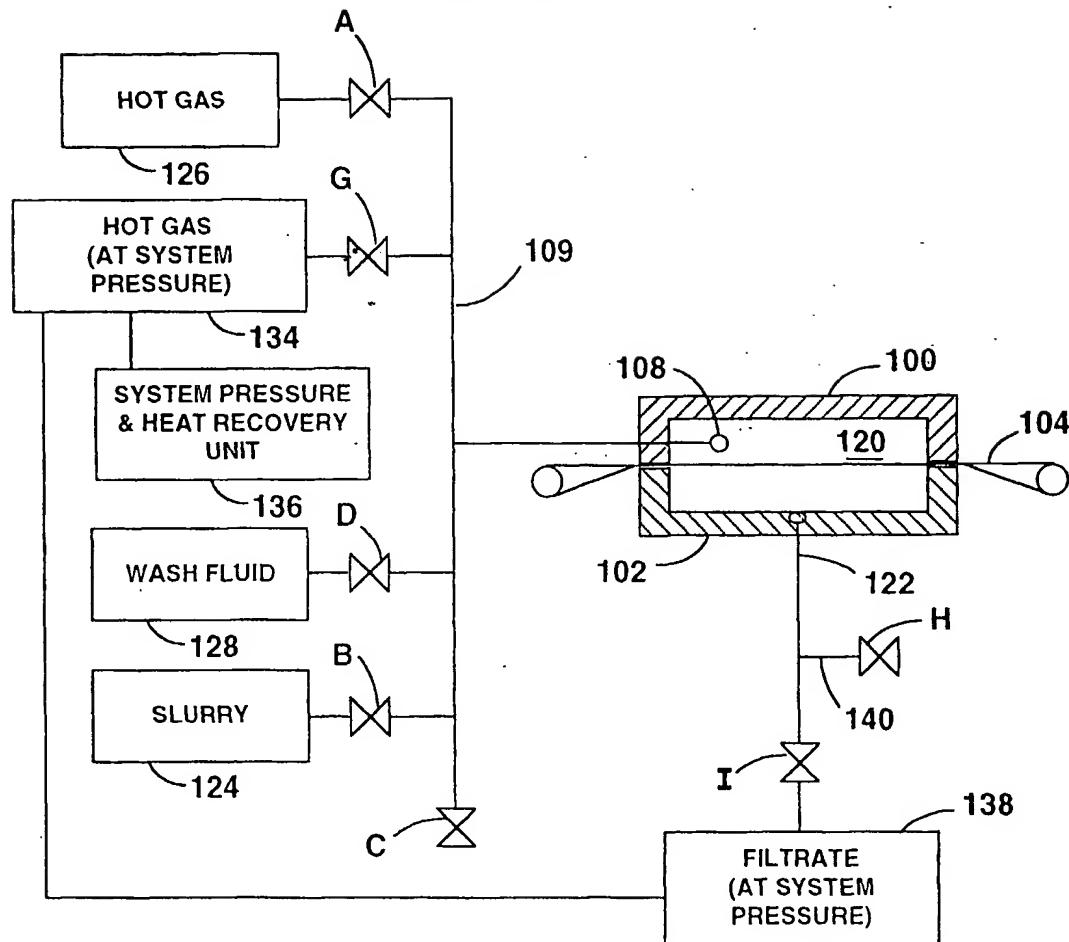


FIG. 3

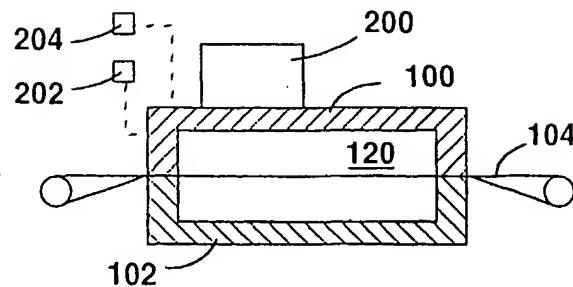


FIG. 4

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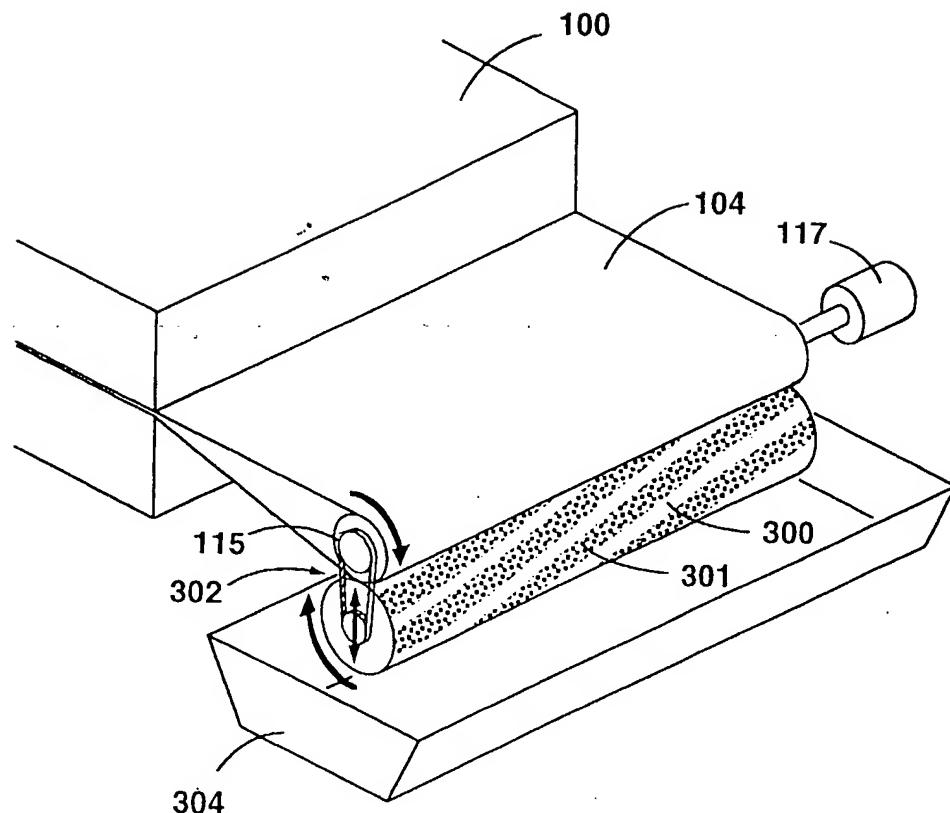


FIG. 5

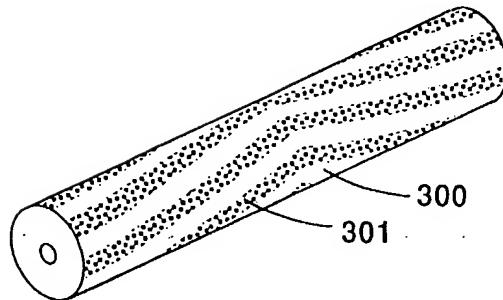


FIG. 6

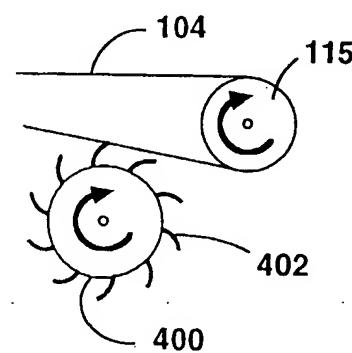


FIG. 7

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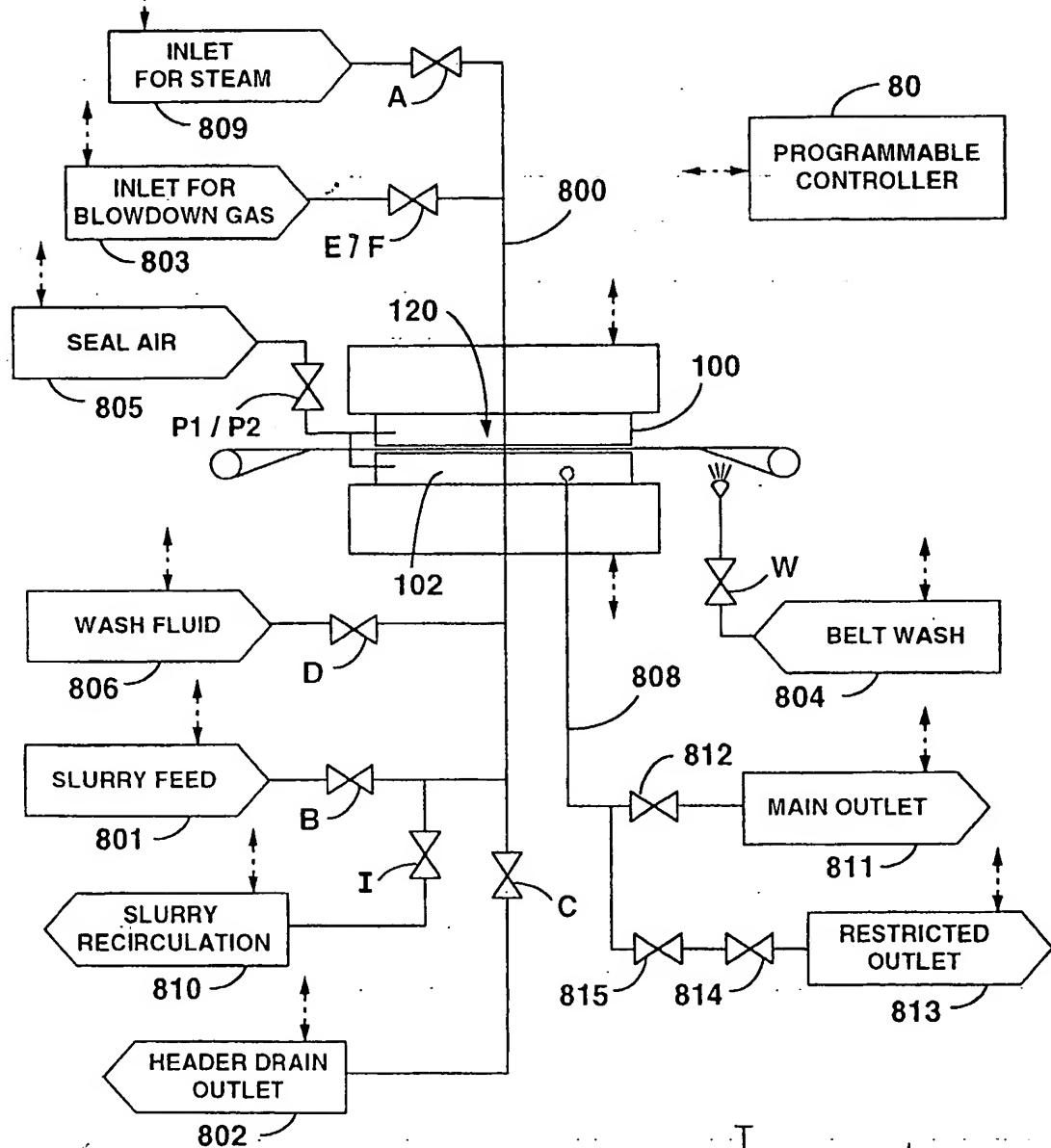
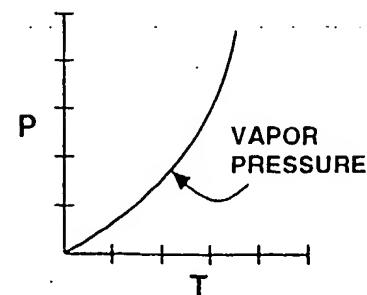


FIG. 8

FIG. 10



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**FIG. 9**

O = valve open

C = valve closed

X = valve open or closed  
depending on application

		Valve settings							
		Slurry Fill	Slurry Recirc	Vent-Heater Drain Outlet	Blow-down Hot Gas	Steam	Belt Wash	Cake Wash	Seal Air (note 2)
Optional step?	Optional	801	810	802	803	804	806	805	805 P1/P2
1. Plates close	yes	C	O	C	X	X	C	C	X
• Preheat		O	C	C	C	C	C	C	X
2. Slurry fill		O	C	C	C	C	C	C	X
• Choice: Main outlet / Restricted outlet (note 1)		O	C	C	C	C	C	C	X
• Vent / Header drain	yes	C	O	O	C	C	C	C	X
• De-water/Cake forming	yes	C	O	C	C	X	C	C	X
• Vent / Header drain	yes	C	O	O	C	C	C	C	X
• Blowdown any combination of gas/steam or multiple blowdown combinations	yes	C	O	C	C	C	C	C	X
• Vent / Header drain	yes	C	O	O	C	C	C	C	X
3. Cakewash	yes	C	C	C	X	X	C	O	X
• Dewater/cake consolidation	yes	C	O	C	X	X	C	X	X
• Vent / Header drain	yes	C	O	O	C	X	C	C	X
4. Blowdown									
• Any combination or multiple	yes	C	O	C	X	X	C	C	X
• Vent / Header drain		C	O	O	C	C	C	C	X
5. Open plates		C	O	O	C	C	C	C	C
6. Cake discharge		C	O	O	C	C	O	C	C
• Belt wash / Belt cleaning (note 3)									

## Notes

1. Have choice of Main Outlet or Restricted Outlet which is used to maintain pressure in chamber and/or restrict flow from outlet.
2. Using seal air/gas system is optional. Depending on application, can use application specific gasket or sealing mechanism.
3. Liquid belt washing or liquid-free belt cleaning or combinatin are available.